

REMARKS

INTRODUCTION:

In accordance with the foregoing, the specification and claims 4, 6, 7, 10, 13, and 16 have been amended. Claim 5 has been cancelled. Claim 23 has been added. Claims 1-22 are pending and under consideration.

CLAIM OBJECTIONS:

On page 4, the Examiner objected to claims 4, 10, and 13 and indicated that these claims would be allowable if put into independent form. This has been done.

REJECTION UNDER 35 U.S.C. §102:

Claims 1-3, 5-9, 11, 12, 14, 15 and 17-22 are rejected under 35 U.S.C. § 102(b) as being anticipated by Sann (U.S. Patent No. 5,968,574). The Examiner asserts that Sann shows a steam oven including a cooking cavity 12, steam generator, 78, 80, 82, steam pipes 50, 52, a plurality of irregularly shaped and bent steam distributing pipes 52b directed at different areas of the cavity, flow control adjustable by a user in the form of control circuit 60, switch box 58, timer 64, solenoid valve 56 positioned in pipe 50, and an end wall 16, 20 adjacent [to] the steam pipe. The present invention is directed to a steam generator that is installed inside the steam oven or cabinet (FIG. 2, ref. 20). The teachings of Sann would not apply to the present invention because Sann is related to a steam oven with a steam generator 78, 80, 82 that is outside of the steam oven (FIG. 1). Sann teaches away from the present invention in the following passages:

col. 2, lines 58-62:

The steam is generated by a steam boiler remotely located, preferably in a basement, utility room or other area outside of the food preparation area or kitchen and the steam generated by the boiler is delivered to the food steaming chamber by a feed pipe.

col. 5, line 54 – col. 6, line 6:

Steam is supplied to the steaming chambers 12 via the feed pipe 54 preferably by a remotely located steam boiler 78. The steam boiler 78 receives heated water from a hot water heater 80 which receives water from a standard water supply or other source 82. The steam is preferably delivered to the steam chambers 12 at a

temperature between 210° F. and 215° F. for quick, efficient and complete cooking, thawing, defrosting and/or steaming of the food within the chambers 12. Preferably a pressure switch 84 or other regulating device is provided in line on the feed pipe 54 from the steam boiler 78 to the steam pipe 50.

Referring to FIG. 9, the remote location of the steam boiler 78 and the water heater 80 is diagrammatically shown relative to the steaming chambers 12. Moreover, multiple steaming chambers 12 are supplied with steam by the steam boiler 78 which may be in a basement, utility room or other area and multiple steaming chambers 12 may be remotely located relative to each other, for example, in a kitchen of an establishment and a separate bar service area as shown in FIG. 9.

The present invention is directed to a steam generator 20 that is in the inner surface of the lower wall of the cabinet (FIG. 1 & 2). The steam generator 20 is inside of the steam oven. Paragraph 31 states: because the flow speed of the steam increases twice, because of the sectional area control part 24 and the steam distributing pipes 22, the steam oven more effectively generates the turbulent flow of steam, so that the steam oven more effectively feeds the steam from the steam generator 20 into the cooking cavity 11 without an additional blowing unit. Therefore, the steam in the present invention is evenly distributed into all areas of the cooking cavity. Sann fails to teach or suggest a sectional area control part to control a flow speed of the steam in the steam feed pipe. Therefore, Sann does not teach or suggest claims 1-3, 5-9, 11, 12, 14, 15 and 17-22.

REJECTION UNDER 35 U.S.C. §103:

Claim 16 is rejected under 35 U.S.C. § 103 (a) as being unpatentable over Sann. Claim 16 has been amended to "at least one steam distributing pipe pressed stainless steel." No new matter has been added. An advantage of using pressed stainless steel is its low cost to fabricate and its durability. Pressed stainless steel is sheet metal that is stamped or formed and is a suitable material for pipes. Sann discusses the use of stainless steel. However, Sann fails to teach or suggest an apparatus with "a sectional area control part, directing the steam from the steam generator into the cooking cavity, and controlling a flow speed of the steam."

NEW CLAIM 23:

New claim 23 recites that the features of the present invention include "A steam oven, comprising: a cabinet; a steam generator which is installed in the cabinet; a cooking cavity; a

steam feed pipe to feed steam generated by the steam generator into the cooking cavity; and a steam distributing pipe disposed at an end of the steam feed pipe to distribute the steam from the steam feed pipe into the cooking cavity." Nothing in the prior art teaches or suggests such. It is submitted that these new claims, which are different and not narrower than prior filed claims distinguishes over the prior art.

CONCLUSION:

In accordance with the foregoing, Applicants respectfully submit that all outstanding objections and rejections have been overcome and/or rendered moot, and further, that all pending claims patentably distinguish over the cited art. Thus, there being no further outstanding objections or rejections, the application is submitted as being in condition for allowance which action is earnestly solicited.

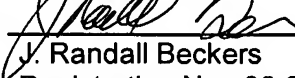
If the Examiner has any remaining issues to be addressed, it is believed that prosecution can be expedited by the Examiner contacting the undersigned agent for a telephone interview to discuss resolution of such issues.

If there are any additional fees associated with filing of this Amendment, please charge the same to our Deposit Account No. 19-3935.

Respectfully submitted,

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Date: 10/31/15

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